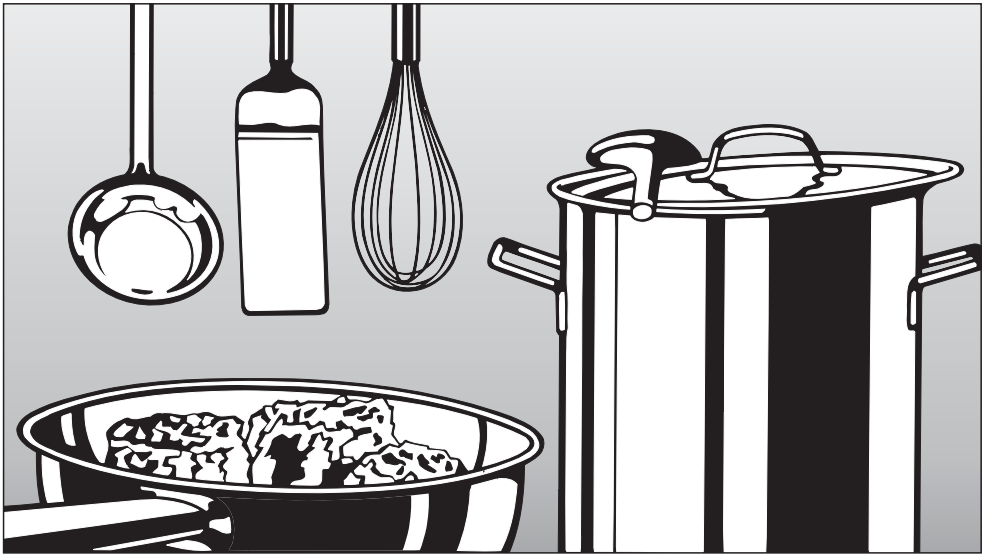
Operating and installation instructions



Gas hobs
KM 2256
KM 2257
KM 2257-1

To avoid the risk of accidents or damage to the appliance it is **essential** to read these instructions before it is installed and used for the first time.

en - GB

M.-Nr. 07 072 451

(GB) This appliance can be used in countries other than those specified on the appliance. It is, however, set up for connection to the gas and electricity supplies in the countries specified. For use in other countries please contact the Miele spare parts or customer service department in your country.

(D) Das Gerät ist auch für den Gebrauch in anderen als auf dem Gerät angegebenen Bestimmungsländer zugelassen. Die landesspezifische Ausführung und die Anschlussart des Gerätes haben wesentlichen Einfluss auf den einwandfreien und sicheren Betrieb. Für den Betrieb in einem anderen als auf dem Gerät angegebenen Bestimmungsland wenden Sie sich bitte an den für das Land zuständigen Kundendienst.

(E) El aparato está autorizado para el uso en países diferentes a los países de destino indicados. La ejecución específica para cada país y el tipo de conexión del aparato influyen de forma decisiva en el funcionamiento correcto y seguro. Para el funcionamiento en un país diferente al país de destino indicado en el aparato, consulte al Servicio Post-venta autorizado para el país.

(F) Cet appareil est également homologué dans des pays différents de ceux mentionnés sur l'appareil. Pour que l'appareil fonctionne parfaitement et en toute sécurité, il est important de disposer de l'exécution spécifique au pays et du type de raccordement approprié. Pour le fonctionnement dans un pays autre que celui spécifié sur l'appareil, veuillez vous adresser au service après-vente du pays où sera installé l'appareil.

(I) L'apparecchio può essere usato anche in paesi diversi da quello indicato sull'apparecchio stesso. Tuttavia, le varianti specifiche di un determinato paese e il tipo di allacciamento alla rete hanno un'importanza fondamentale per il suo sicuro e corretto funzionamento. Per questo se si vuole usare l'apparecchio in un paese diverso rivolgersi al servizio di assistenza tecnica Miele del paese in cui si intende usarlo.

(NL) Het apparaat is ook toegelaten voor gebruik in andere landen dan de landen die op het apparaat vermeld staan. De specifieke uitvoering en de aansluitwijze zijn van groot belang voor het goed en veilig functioneren. Neem daarom contact op met de Technische Dienst van de fabrikant in uw land als u het apparaat in een land wilt gebruiken dat niet op het apparaat vermeld staat.

Gas-heated appliances
Safety precautions to take if you smell gas

- Turn off the gas emergency control valve immediately.
  This is usually located near the gas meter.
- Eliminate all sources of ignition in a safe manner.
  Do not smoke, light cigarette lighters or matches.
- Do not operate electrical lights or switches, i.e. do not switch them "On" or "Off".
- Open all doors and windows to ventilate the area.
- If the smell of gas persists, evacuate the building.

In the UK you must now:

- Call the Gas Emergency Contact Centre (Tel: 0 800 111 999)

For any gas work in the UK always use a Gas Safe registered engineer.

In other countries please follow relevant country specific procedures on gas.

Contents

Guide to the appliance 6
Gas Hob 6
Burner 7
Accessories 9

Warning and Safety instructions 10

Caring for the environment 17

Before using for the first time 18

Operation 19
Rapid ignition system 19
Controls 19
Switching on 20
Regulating the flame 21
Switching off 21

Pans 22
Wok ring 23
Combi insert 23

Energy saving tips 24

Safety features 25
Thermoelectric safety ignition 25
Safety switch-off 25

Cleaning and care 26
General notes 26
Stainless steel surfaces 27
Pan supports, control knobs 27
Burners 28

Problem solving guide 31

Contents

Optional accessories 33

Safety instructions for installation 34

KM 2256 37
Appliance and building-in dimensions 37
Installation 38
Sealant 39
Tiled worktop 39

KM 2257 40
Appliance and building-in dimensions 40
Installation 42

KM 2257-1 44
Appliance and building-in dimensions 44
Installation 46

Securing the appliance 49
After installation 49

Electrical connection 50

Gas connection 52

Burner ratings 54

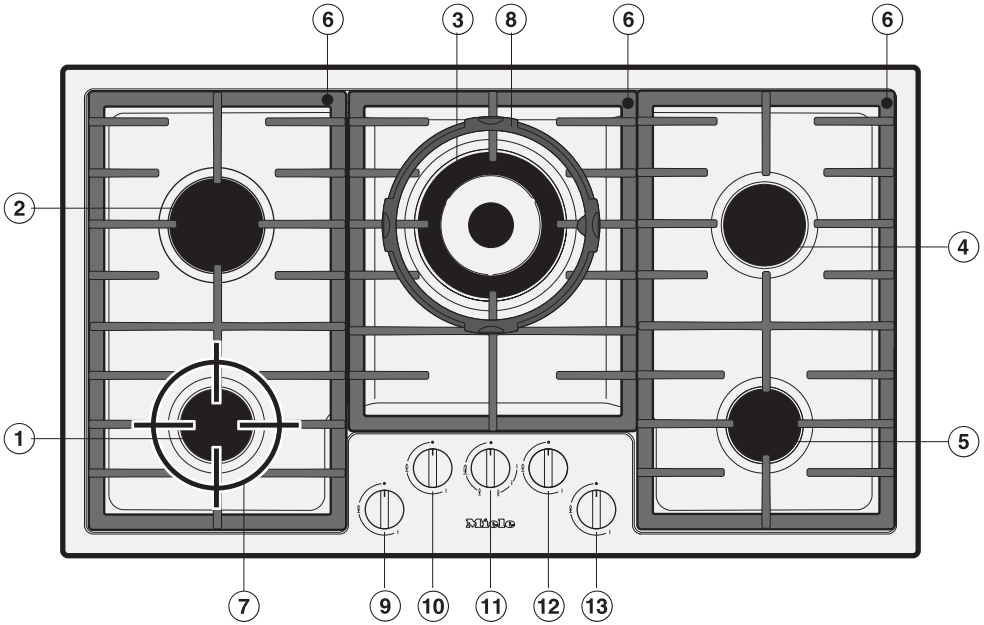
Conversion to another type of gas 55
Jet table 55
To change the main jets 56
To change the small jets 60
Function test 61

After sales service, data plate, guarantee 62

Guide to the appliance

Gas Hob

KM 2256 / KM 2257 / KM 2257-1

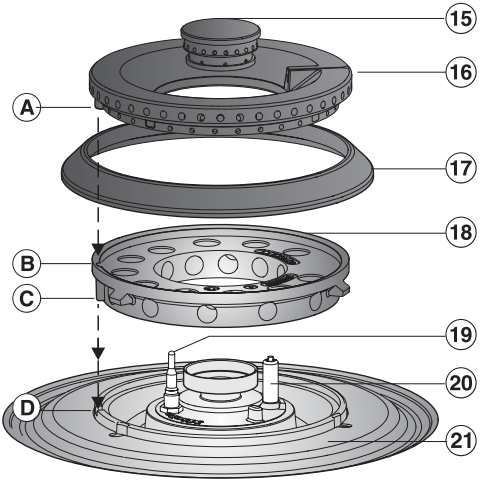


① Small burner
② Extra large burner
③ Wok burner
④ Large burner
⑤ Medium burner
⑥ Pan support (in three sections)
⑦ Combi insert
⑧ Wok ring

Controls:
⑨ Front left
⑩ Back left
⑪ Middle
⑫ Back right
⑬ Front right

Burner

Wok burner



⑮ Inner burner cap

⑯ Outer burner cap

⑰ Burner ring

⑱ Burner head

⑲ Ignition safety device

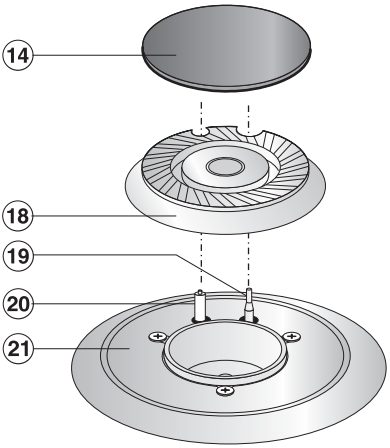
⑳ Ignitor

㉑ Burner base

Position of burner components
The burner will only function properly when the components are correctly positioned:
Notch Ⓐ on the burner cap must sit in groove Ⓑ of the burner head.
Notch Ⓒ on the burner head must sit in groove Ⓓ on the burner base.

When the components are in the correct position, they are steady and cannot be twisted from side to side.

Small, medium, large and extra large burners



⑭ Burner cap

⑱ Burner head

⑲ Ignition safety device

⑳ Ignitor

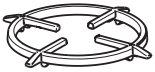
㉑ Burner base

Accessories

Wok ring

The wok ring supplied gives additional stability to the wok, especially to those with a rounded base.

Combi insert for small and large pans



If you are using a pan which is smaller or larger than that recommended in the chart under "Pans", then the combi insert supplied should be used.

This gas hob complies with all relevant local and national safety requirements. Inappropriate use can, however, lead to personal injury and damage to property.

To avoid the risk of accidents and damage to the gas hob, please read these instructions carefully before installation and before using it for the first time. They contain important notes on installation, safety, use and maintenance.

Keep these instructions in a safe place and ensure that new users are familiar with the content. Pass them on to any future owner.

Correct application

▶ This gas hob is not designed for commercial use. It is intended for use in domestic households and in similar working and residential environments such as:

– Shops

– Offices and showrooms

and by residents in establishments such as:

– Hostels and guest houses.

▶ The gas hob is intended for domestic use only to cook food and keep it warm.
Any other use is not supported by the manufacturer and could be dangerous. Miele cannot be held liable for damage resulting from incorrect or improper use or operation.

▶ The gas hob is not intended for outdoor use.

▶ The gas hob can only be used by people with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, if they are supervised whilst using it, or have been shown how to use it in a safe way and understand the hazards involved.

Safety with children

▶ This gas hob is not a toy! To prevent the risk of injury, do not allow children to play with the appliance or its controls.

▶ Children under 8 years of age must be kept away from the hob unless they are constantly supervised.

▶ Children 8 years and older may use the gas hob only if they have been shown how to use it in a safe way and understand the hazards involved.

▶ The gas hob and its accessible parts get hot when in use and remain hot for quite a while after being switched off. Keep children well away from the appliance until it has cooled down and there is no danger of burning.

▶ Do not store anything which might arouse a child's interest in storage areas above or next to the hob. Otherwise they could be tempted into climbing onto the gas hob with the risk of burning themselves.

▶ Keep all pans out of reach of children. Turn pan handles inwards away from the edge of the hob. Danger of burning or scalding. Special hob guards are available from good retail outlets.

▶ Packaging, e.g. cling film, polystyrene and plastic wrappings, must be kept out of the reach of babies and young children. Danger of suffocation. Dispose of or recycle all packaging safely as soon as possible.

Technical safety

▶ Before installation, check the gas hob for visible signs of damage. Do not install and use a damaged appliance. A damaged appliance may be dangerous.

▶ The electrical safety of this gas hob can only be guaranteed if correctly earthed. It is most important that this basic safety requirement is observed and tested regularly, and where there is any doubt, the household wiring system should be inspected by a qualified electrician. Miele cannot be held liable for the consequences of an inadequate earthing system (e.g. electric shock).

▶ Before connecting the gas hob to the mains electricity supply, make sure that the data quoted on the data plate match the household mains supply, otherwise the appliance could be damaged. Consult a qualified electrician if in any doubt.

▶ For safety reasons, this gas hob may only be used after it has been built in.

▶ Connection to the gas supply must be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations, e.g. a **Gas Safe** registered technician in the U.K.

The gas hob may be connected via a fused plug and switched socket. If you wish to connect it to a fused spur connection or if the appliance is supplied without a plug, it must be installed and connected to the mains electricity supply by a suitably qualified and competent electrician in strict accordance with current local and national safety regulations. The manufacturer cannot be held liable for damage caused by incorrect installation or connection.

▶ Never open the outer casing of the gas hob. Tampering with electrical connections or components and mechanical parts is highly dangerous to the user and can cause operational faults.

▶ Installation, maintenance and repairs may only be carried out by a suitably qualified and competent person in strict accordance with current national and local safety regulations. Repairs and other work by unqualified persons could be dangerous. Miele cannot be held liable for unauthorised work.

▶ During installation, maintenance and repair work, the gas hob must be disconnected from the gas supply and mains electricity supply.

▶ While the gas hob is under guarantee, repairs should only be undertaken by a service technician authorised by Miele. Otherwise the guarantee is invalidated.

▶ Faulty components must only be replaced by genuine Miele original spare parts. The manufacturer can only guarantee the safety of the gas hob when Miele replacement parts are used.

▶ The gas hob is not intended for use with an external timer switch or a remote control system.

▶ If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from the Miele Spare Parts Department.

▶ Do not connect the gas hob to the mains electricity supply by a multi-socket adapter or an extension lead. These do not guarantee the required safety of the appliance (e.g. danger of overheating).

▶ Do not use the hob if it is faulty. Switch it off immediately, and disconnect it from the mains electricity supply and the gas supply. Call the Service Department.

▶ In areas which may be subject to infestation by cockroaches or other vermin, pay particular attention to keeping the gas hob and its surroundings in a clean condition at all times. Any damage which may be caused by cockroaches or other vermin will not be covered by the guarantee.

Correct use

▶ The gas hob gets hot when in use and remains hot for quite a while after being switched off. Do not touch it whilst it could still be hot.

▶ If a cooker hood is installed above the gas hob, ensure that the burners are always covered with a pan when in use. Otherwise flames could reach the cooker hood, parts of which could then be damaged or set on fire.

▶ Do not leave the gas hob unattended whilst it is being used. Oil and fat are potential fire hazards as they can ignite if overheated.

▶ If oil or fat does catch fire, do not attempt to put out the flames with water. Use a suitable fire blanket, saucepan lid, damp towel or similar to smother the flames.

▶ Do not use the gas hob to heat up the room. Due to the high temperatures radiated, objects near the appliance could catch fire. The life of the appliance could also be reduced.

▶ Do not flambé under a cooker hood. The flames could set the cooker hood on fire.

▶ For added protection, it is advisable to use heat-resistant pot holders or gloves when using the gas hob. Ensure that they do not come into contact with the flames. Do not use large cloths, tea towels or similar as the ends could touch the flames and catch fire. Take care not to let the gloves get damp or wet, as this causes heat to transfer through the material more quickly with the risk of scalding or burning yourself.

▶ Do not use the gas hob as a resting place for anything. The article could melt or catch fire if residual heat is still present or if the appliance is switched on by mistake.

▶ Do not cover the gas hob with, e. g. with a hob cover, a cloth or protective foil. The material could catch fire, shatter or melt if the appliance is switched on by mistake or if the hob is still warm.

▶ Do not use plastic or aluminium foil containers. These melt at high temperatures and could catch fire.

▶ Do not heat up unopened tins of food on the hob as pressure will build up in the tin, causing it to explode. This could result in injury and scalding or damage.

▶ Make sure all the components of the gas burners have been correctly assembled before switching on.

▶ Pans must be the correct size for the burner they are used on (see "Suitable pans"). A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. Miele cannot be held liable for this type of damage.

▶ Ensure that the flames from the burner do not spread out beyond the base and up the sides of the pan.

▶ Unless the pan manufacturer states that you can do so, do not use pans with very thin bases on this gas hob, and never heat up empty pans as they could get damaged. This could damage the appliance.

▶ The pan supports supplied must always be used. Pans must not be placed directly on the burner.

▶ Do not store any inflammable objects near the gas hob.

▶ Remove splashes of fat and other food debris from the surface as soon as possible. These are a fire hazard.

▶ Replace the pan supports carefully to avoid scratching the surface of the hob.

▶ Using a gas hob results in the build-up of heat, moisture and combustion products in the room in which it is installed. To ensure that there is adequate ventilation, especially when the gas hob is in use: make sure natural ventilation to the room is not hindered or use a mechanical ventilation device (e.g. a cooker hood).

▶ Intensive and prolonged use of the gas hob may result in a requirement for additional ventilation, e.g. opening a window or a more effective form of mechanical ventilation, e.g. use of a cooker hood on a higher setting.

▶ When using the gas hob, an extractor hood or a ventilation device must be used.

▶ When using an electrical appliance, e.g. a hand-held food blender, near the gas hob, ensure that the cable of the electrical appliance does not come into contact with the hot gas hob. The insulation on the cable could become damaged, giving rise to an electric shock hazard.

▶ Spray canisters, aerosols and other inflammable substances must not be stored in a drawer under the hob. Cutlery inserts must be heat-resistant.

▶ Do not use pans that are large enough to cover more than one burner. The resulting build-up of heat could damage the gas hob.

▶ Always ensure that food is sufficiently cooked or reheated. Some foods may contain micro-organisms which are only destroyed by thorough cooking at a sufficiently high temperature for long enough. Therefore, when cooking or reheating food such as poultry, it is particularly important that the food is completely cooked through. If in doubt, select a longer cooking or reheating time.

▶ Avoid allowing liquids or foods containing salt to spill onto the hob. If salty foods or liquids do get on the hob, they should be removed as soon as possible to avoid the risk of corrosion.

▶ If the gas hob is installed behind a kitchen furniture door, it may only be used with the furniture door open. Do not close the door whilst the hob is in use or whilst there is any residual heat left in the appliance.

▶ If the gas hob has not been used for a longer period of time it should be thoroughly cleaned before it is used again. It is also advisable to have the appliance tested for safety.

Miele cannot be held liable for damage caused by non-compliance with these Warning and Safety instructions.

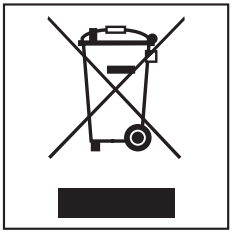
Disposal of the packing material

The transport and protective packing has been selected from materials which are environmentally friendly for disposal, and should be recycled.

Ensure that any plastic wrappings, bags, etc. are disposed of safely and kept out of the reach of babies and young children. Danger of suffocation.

Disposal of your old appliance

Electrical and electronic appliances often contain materials which, if handled or disposed of incorrectly, could be potentially hazardous to human health and to the environment. They are, however, essential for the correct functioning of your appliance. Please do not therefore dispose of it with your household waste.



Please dispose of it at your local community waste collection/recycling centre or contact your dealer for advice. Ensure that it presents no danger to children while being stored for disposal.

Please stick the extra data plate for the appliance supplied with this documentation in the space provided in the "After sales service" section of this booklet.

Cleaning for the first time

- Remove any protective foil and stickers.
- Clean all removable parts of the burners with a solution of warm water and a little washing-up liquid applied with a soft sponge. Dry all parts thoroughly after cleaning and then reassemble the burners (see "Cleaning and care").
- Clean the stainless steel trough with a damp cloth, and then wipe dry.

Metal components have a protective coating which may give off a slight smell when heated up for the first time. The smell and any vapours will dissipate after a short time, and do not indicate a faulty connection or appliance.

Rapid ignition system

The appliance is supplied with a rapid ignition system with the following features:

– After the flame is ignited, the hob control can be released immediately.

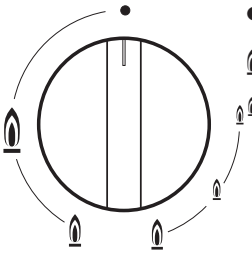
– Automatic re-ignition.

Should the flame be extinguished. e. g. by a gust of air, the burner will re-ignite automatically.
If re-ignition is unsuccessful, the gas supply will be cut off automatically (see "Safety switch-off").

Controls

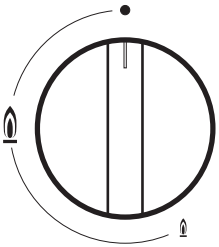
The controls are used to switch on the burners and regulate the strength of the flame.

Small, Medium, large and extra large burners



- The gas supply is turned off
- Strongest flame
- Weakest flame

Wok burner



- The gas supply is turned off
- Strongest flame:
  The inner and outer burners operate at the highest setting.
- Strong flame:
  The outer burner operates at the lowest setting,
  the inner burner at the highest setting
- Weak flame:
  The outer burner is switched off,
  the inner burner operates at the highest settling
- Weakest flame:
  The outer burner is switched off
  the inner burner operates at the lowest setting

Switching on

When using the gas hob an extractor hood or a ventilation device must be used.

- The control for the burner required must be pressed in and turned anti-clockwise to the largest flame symbol to switch on. The ignitor clicks, and the gas is lit.

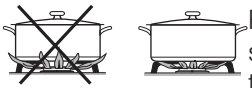
When a control is operated, a spark is produced on all cooking zones. This is not a fault.

If the burner does not ignite, turn the control to "●". Ensure that the room is well ventilated, and wait at least 1 minute before trying again.

If the burner does not ignite the second time, turn the control to "●", and see "Problem solving guide".

When switching on, re-ignition sometimes occurs (1-2 clicks) if the flame on the ignition safety device has gone out briefly, or if the thermal element is not hot enough, e.g. following a gust of air.

Regulating the flame



Regulate the flame so that it does not spread out beyond the sides of the pan. As the outer part of the flame is much hotter than the centre, the tips of the flames should stay beneath the pan base. Flame tips which extend beyond the sides of the pan merely warm up the air in the room and can also damage pan handles and increase the danger of injury.

The burners can be regulated at any level between the strongest and weakest flame. Exception: The wok burner

On the **wok burner** there is a stopper at the 6 o'clock position to prevent you turning the control to the high or low setting unintentionally.

- To move from the high to the low setting, turn the control anti-clockwise until it stops. Then press it in and continue to turn it anti-clockwise past the stopper before releasing it. You can now select the setting you require.
- To move from the low to the high setting, turn the control clockwise until it stops. Then press it in and continue to turn it clockwise past the stopper before releasing it. You can now select the setting you require.

Switching off

- Turn the control clockwise to position "●".

This stops the flow of gas and the flame goes out.

Do not turn the control past the "●" position.

Pans

Burner	Min. pan base diameter in cm	
Small	10	
Medium	10	
Large	12	
Extra large	14	
Wok	15	
	Max. diameter at top of pan in cm	
	Without	With
	combi insert	
Small	22	24
Medium	22	24
Large	24	26
Extra large	24	26
Wok	26	30

– Refer to the chart above and ensure that the pan diameter falls within the minimum and maximum diameters given for the burner you are using. A pan which is too small will be unstable on the pan support. If the pan diameter is too large, flames can spread out to the sides and damage or burn the worktop, wall claddings or surrounding units and also parts of the hob. The manufacturer cannot be held liable for this type of damage.

– Remember when purchasing new pans that manufacturers usually refer to the diameter at the top of the pan in their documentation.

– Any heat-resistant pans can be used.

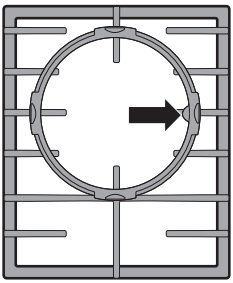
– Pans with thick bases are preferable as these distribute heat more evenly. With thin bases, there is a danger of food overheating in places. Stir the food frequently.

– The pan support supplied with the appliance must always be used. Never place a pan on the burner itself.

– Place pans securely on the pan rest to minimise the risk of tipping.

– Do not use pots or pans with convex bases.

Wok ring



Woks have a small base diameter and large top diameter, generally between 35 - 40 cm.

Use the wok ring supplied to give additional stability, especially to woks with a rounded base.

Make sure that the wok ring is fitted securely in the correct position. See illustration.

Combi insert

The combi insert **must** be used if you wish to use

– a pan with a smaller diameter base than the minimum given in the table. The combi insert ensures that the pan will sit securely on the hob, and cannot tip up.

– a large pan. The combi insert will prevent damage to the worktop, and the stainless steel trough from becoming discoloured. Refer to the information given in the table.

Energy saving tips

– Use a pan lid whenever possible to minimise heat loss.

– Cook with as little water as possible.

– Cooking times are greatly reduced when using a pressure cooker.

– Turn the flame down promptly to a lower setting when the pan has come to the boil.

– Wide, shallow pans are preferable to tall, narrow ones. They will heat up faster.

Thermoelectric safety ignition

This appliance is fitted with a thermoelectric ignition safety device. If the flame goes out, for example if food has boiled over or if there is a sudden draught, and automatic re-ignition has been unsuccessful, the supply of gas to the burner will be cut off.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

Safety switch-off

If a burner has been used for an unusually long period (approx. 4 hours), it will switch off automatically.

- To use the burner again, turn the control clockwise to the "●" position, and then switch it back on as normal.

General notes

Miele offer a range of branded cleaning and conditioning products. See "Optional accessories".

⚠ Do not use a steam cleaning appliance to clean this appliance. The steam could reach electrical components and cause a short circuit.

The appliance should be cleaned regularly, preferably after each use. Let it cool down to room temperature before cleaning.
To avoid water marks and limescale deposits, use a soft cloth to dry surfaces that have been cleaned with water.

Thoroughly remove salty food residues or liquids from the hob as soon as possible to avoid the risk of corrosion.

To avoid damaging the surface of your appliance, do not use:

- cleaning agents containing soda, alkalines, ammonia, acids or chlorides,
- cleaning agents containing descaling agents,
- stain or rust removers,
- abrasive cleaning agents, e.g. powder cleaners and cream cleaners,
- solvent-based cleaning agents,
- dishwasher cleaner,
- grill and oven cleaners,
- glass cleaning agents,
- hard, abrasive brushes or sponges, e.g. pot scourers, brushes or sponges which have been previously used with abrasive cleaning agents,
- melamine eraser blocks,
- sharp pointed objects
  (these can damage the seal between the frame and the worktop)

Stainless steel surfaces

Clean stainless steel surfaces using an E-Cloth (see "Optional accessories") or with a solution of warm water and a little washing-up liquid applied with a soft sponge. In the case of stubborn dried-on soiling, soak first.
Finally, dry with a soft cloth.

Miele ceramic and stainless steel hob cleaning agent can be used when required (see "Optional accessories"). Apply with an even pressure following the direction of the "grain".

To help prevent re-soiling we recommend using the conditioning agent for stainless steel after cleaning (see "Optional accessories").
Apply sparingly with a soft cloth follow the instructions on the packaging.

Printed surfaces (flame symbols)

Remove any soiling which comes into contact with the printed flame symbols straight away. Soiling, particularly salty food or liquid can cause damage if left on the printed surfaces for a long time.

Do not use stainless steel cleaning agents on the printed flame symbols. This would rub off the print.

Pan supports, control knobs

Do not clean the pan supports in a dishwasher.

Remove the pan supports. Clean the pan supports and the control knobs with a solution of warm water and a little washing-up liquid applied with a soft sponge. Stubborn soiling should be soaked first.

Finally dry all parts with a clean cloth.

Burners

Do not clean any parts of the burners in a dishwasher.

The burners should be dismantled and then cleaned by hand using a solution of warm water and a little washing-up liquid applied with a soft sponge.

Parts of the burner that cannot be removed should be wiped clean with a damp cloth only.

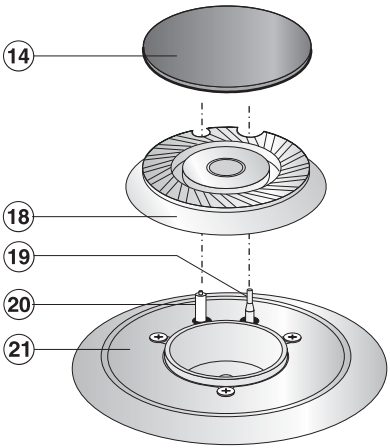
The ignitor and ignition safety device should be very carefully wiped clean using a well wrung out cloth.

Do not let the ignitor get wet. If it gets wet it will not spark.

After cleaning, dry all surfaces with a clean cloth.
Make sure that the flame slits are clean and completely dry.

The surface of the different parts of the burner will gradually become more matt with time. This is quite normal and will not affect the operation of the hob.

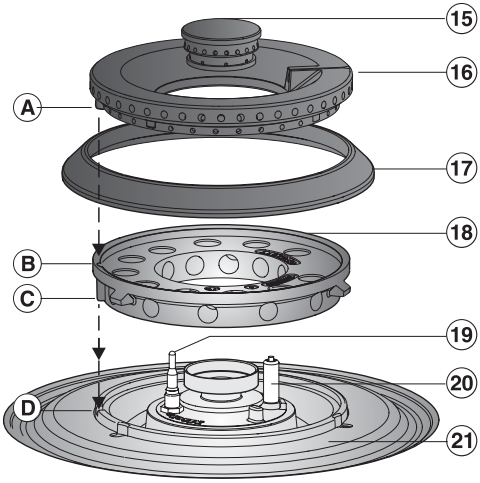
To assemble the small, medium, large and extra large burners



- Place the burner head ⑱ on to the burner base ㉑ so that the ignition safety device ⑲ and the ignitor ⑳ extend through their respective holes in the burner head. The burner head must click into place correctly.
- Replace the burner cap ⑭ ensuring that the locating tabs fit into the notches in the burner head ⑱.

Important: replace parts in the correct order after cleaning.

To assemble the wok burner



- Place the burner head ⑱ on to the burner base ㉑ so that the the ignition safety device ⑲ and the ignitor ⑳ extend through their respective holes in the burner head.
  Notch Ⓐ on the burner cap must sit in groove Ⓑ of the burner head.
  Notch Ⓒ on the burner head must sit in groove Ⓓ on the burner base.
- Replace burner ring ⑰.
- Replace burner caps ⑮ and ⑯.

⚠ Repairs to the gas and electrical components of this appliance must only be carried out by a suitably qualified and competent person to ensure safety (Gas Safe registered in the UK). Repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

What to do if ...

... the burner does not ignite when the hob is being used for the first time or after a long period of not being used.

There could be an air lock in the gas pipe. You may need to make several attempts before the burner ignites successfully.

... the burner does not ignite after several attempts.

Turn all the controls clockwise to the "●" position and disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

– the burner is assembled correctly.

– the gas supply tap is turned on.

– the burner is dry and clean.

– the flame slits are dry and unblocked.

... there is a power cut while the hob is operating.

Turn all the controls clockwise to the "●" position. You can then operate the appliance as normal when power is restored.

... the gas flame goes out after being lit.

The flames need to touch the ignition safety device so that it heats up sufficiently.

If the flames do not touch the ignition safety device, check that

– the burner components are assembled correctly.

– there is no soiling on the ignition safety device. If there is, remove it carefully (see "Cleaning and care").

... the gas flame suddenly looks different.

Check whether the burner is assembled correctly.

... the gas flame goes out during operation.

– Check whether the burner components are assembled correctly.

– There has been a power cut.

  Turn all the controls clockwise to the "●" position. You can then operate the appliance as normal when power is restored.

... the ignitor on the burner does not spark.

Disconnect the appliance from the electricity supply for a few seconds. If the problem persists, check whether

– the mains fuse has tripped. If it has, contact a qualified electrician or the Miele Service Department.

– food deposits have lodged themselves between the ignitor and the burner cap.
  Remove any food deposits carefully (see "Cleaning and care").

– food deposits have lodged themselves on the ignition safety device.
  Remove any food deposits carefully (see "Cleaning and care").

  For safety reasons you may not be able to re-ignite the burner for about 5 minutes after a spillage.

Miele offer a comprehensive range of useful accessories as well as cleaning and conditioning products for your Miele appliances.

These products can be ordered online:

or from Miele (see back cover for contact details)

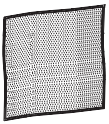
Ceramic and stainless steel hob cleaner
250 ml

Removes heavy soiling, limescale deposits and light discolouration.

Stainless steel conditioning agent
250 ml

Removes water marks, flecks and fingerprints. Helps prevent re-soiling.

E-cloth (microfibre cloth)



Removes fingerprints and light soiling.

This appliance must be installed and connected to services in accordance with local and national safety and building regulations.

To avoid the risk of damage to the appliance fit wall units and extractor hood before installing it.

▶ The veneer or laminate coatings of worktops (or adjacent kitchen units) must be treated with 100 °C heat-resistant adhesive which will not dissolve or distort.
Any backmoulds must be of heat-resistant material.

▶ This appliance must not be used in a non-stationary location (e.g. on a ship).

▶ An electric fryer must not be installed directly next to a gas hob, as the gas flames could ignite the fat in the fryer. It is essential to maintain a distance of at least 300 mm between these two appliances.

▶ A gas hob must not be installed above a fridge, fridge freezer, freezer, dishwasher, washing machine or tumble dryer.

▶ Ensure that the gas pipe and electrical cable are installed in such a way that they do not touch any parts of the appliance which become hot. This could cause damage.

▶ The electrical cable and any flexible gas connection pipe must be installed in such a way so that they do not come into contact with any moving kitchen parts (e.g. a drawer), and cannot become trapped.

▶ Observe carefully the safety distances given on the following pages.

▶ Do not use any sealant except where expressly instructed to do so. The seal underneath the appliance provides a sufficient seal for the worktop.

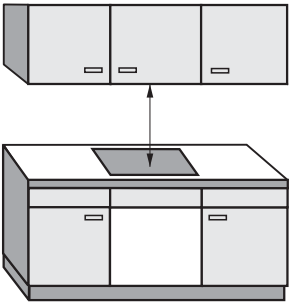
All dimensions in this instruction booklet are given in mm.

Installation area

The room where the gas hob is to be installed must have

– A minimum capacity of 25.2 m^3
– At least one externally-opening door or window
– An extractor hood or a controlled ventilation system (not recirculation), which has a minimum capacity of 189 m^3/h
– suitable air inlets.

Safety distance above the hob



A minimum safety distance must be maintained between the hob and the cooker hood above it. See the cooker hood manufacturer's operating and installation instructions for details.

If the manufacturer's instructions are not available for the cooker hood, a minimum safety distance of at least 760 mm must be maintained. For any flammable objects, e.g. utensil rails, wall units etc. a minimum distance of at least 760 mm must be maintained between them and the hob below.

When two or more appliances are installed together below a cooker hood, e.g. a gas hob and an electric hob, which have different safety distances given in the installation instructions, you should select the greater distance of the two.

Safety instructions for installation

Safety distances to the sides of and behind the appliance

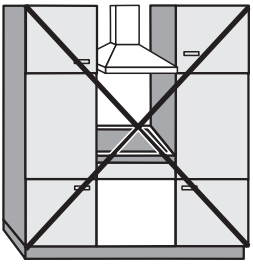
Ideally the hob should be installed with plenty of space on either side. There may be a wall at the rear and a tall unit or wall on one side (right **or** left) (see illustrations).

The following minimum distances should be adhered to for safety reasons:

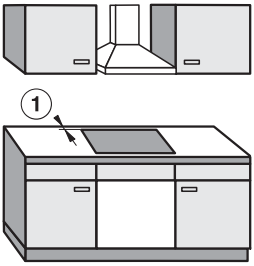
① Minimum distance of 50 mm **at the back** of the worktop cut-out to the rear edge of the worktop.

② Minimum distance of 100 mm to the **right** of the worktop cut-out to the nearest piece of furniture (e.g. tall unit) or wall.

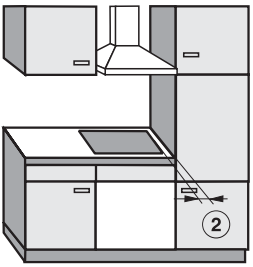
③ Minimum distance of 100 mm to the **left** of the worktop cut-out to the nearest piece of furniture (e.g. tall unit) or wall.



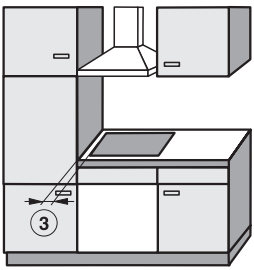
Not allowed



Recommended

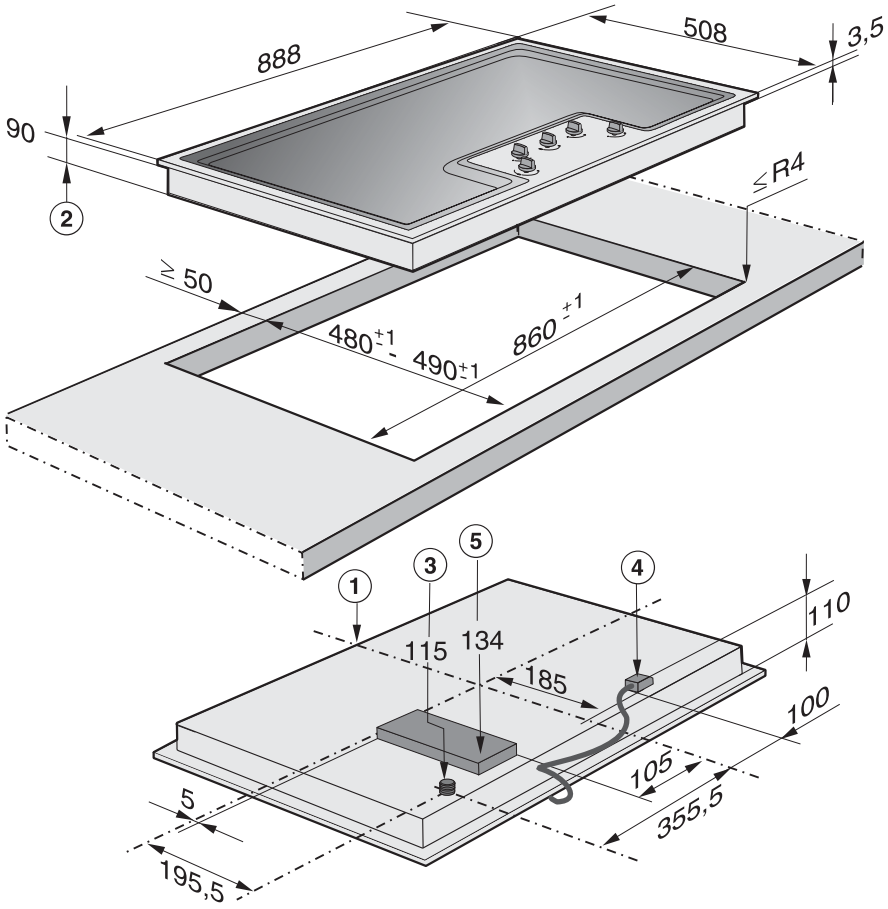


Not recommended



Not recommended

Appliance and building-in dimensions



① Front

② Casing depth

③ Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

④ Electrical connection

⑤ Electronics housing 100 x 200 mm
Max. building-in depth, including electronics housing, 134 mm

Installation

- Make the worktop cut-out according to the dimensions given in the building-in dimension diagram. Remember to maintain the **minimum safety distances** (see "Safety instructions for installation").
- Seal the cut surfaces on wood/laminated worktops with a suitable heat-resistant sealant to avoid swelling caused by moisture.

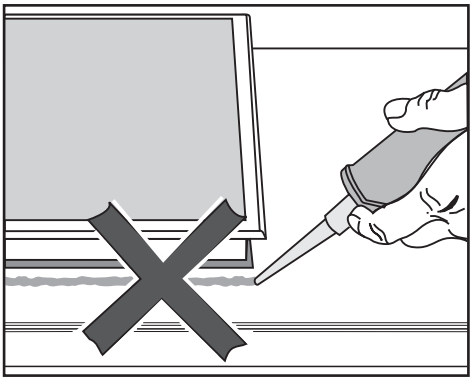
Make sure that the sealant does not come into contact with the top of the worktop.

- Feed the connection cable down through the cut-out.
- Place the hob in the cut-out without securing it.

If the corners of the frame are not flush with the worktop surface, the corner radius (≤ R4) can be carefully scribed to fit.

- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".

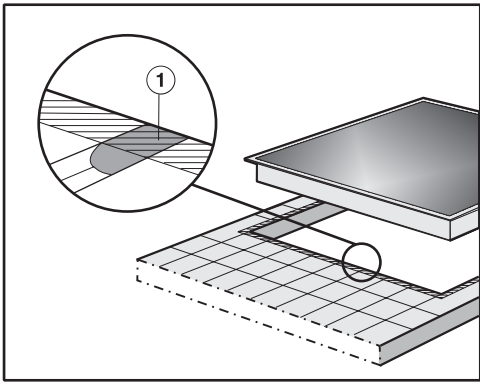
Sealant



The sealing strip under the edge of the top part of the hob provides a sufficient seal for the worktop.

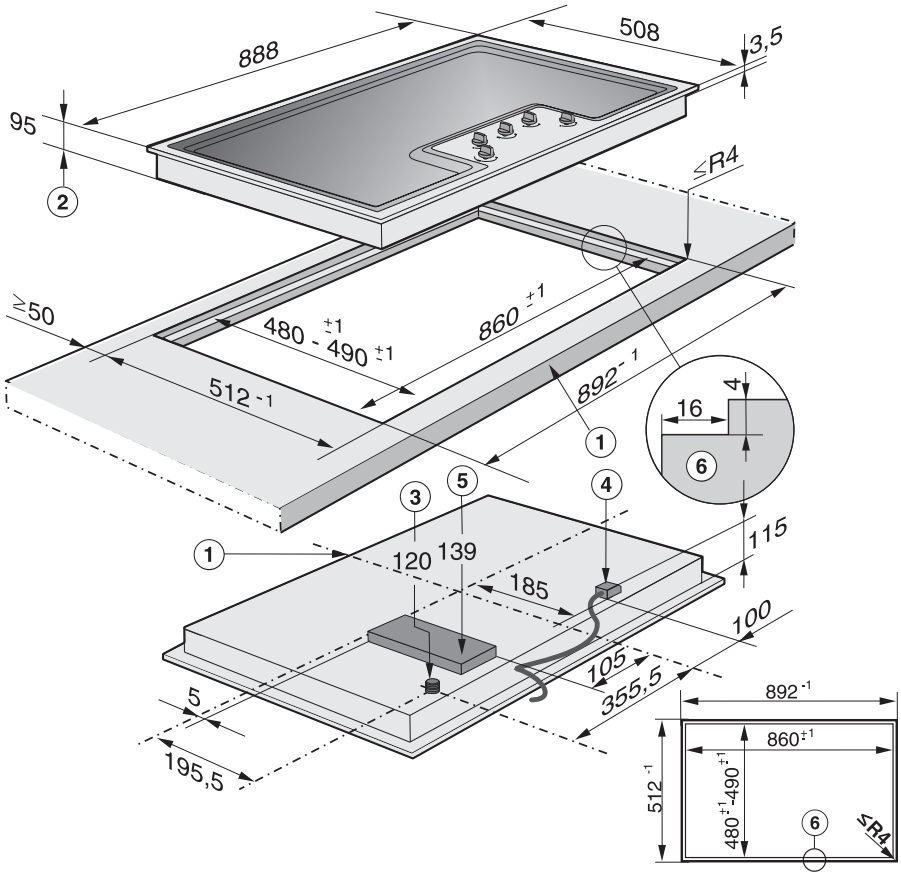
The appliance must not be sealed with sealant (e.g. silicone). This could result in damage to the appliance or the worktop if it ever needs to be removed for servicing.

Tiled worktop



Grout lines ① and the hatched area underneath the surface of the appliance must be smooth and even. If they are not, the hob will not sit flush with the worktop and the sealing strip underneath the top part of the hob will not provide a good seal between the hob and the worktop.

Appliance and building-in dimensions



① Front

② Casing depth

③ Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

④ Electrical connection

⑤ Electronics housing 100 x 200 mm Max. building-in depth, including electronics housing, 139 mm

⑥ Stepped cut-out for granite or marble worktops

Please take careful note of the inset diagram for the cut-out dimensions for granite or marble worktops.

Flush fit gas hobs are only suitable for installation in granite, marble, tiled or solid wood worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit hob.

This appliance requires a 900 mm wide base unit for installation.

The hob must be accessible from below for servicing purposes and to ensure that the seal around it is not dislodged.

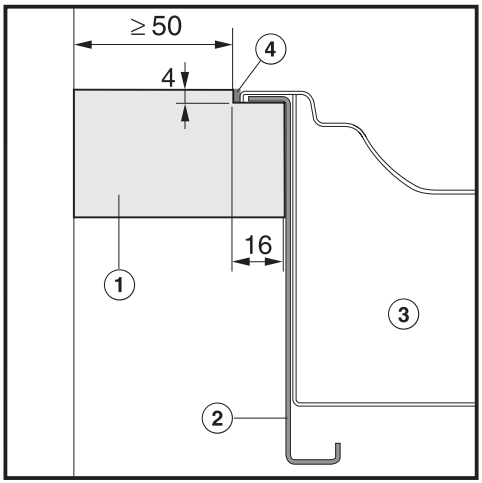
The hob may be fitted

– in a suitable cut-out in a granite or marble worktop.

– in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Installation

Granite and marble worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the hob is removed).

③ Hob

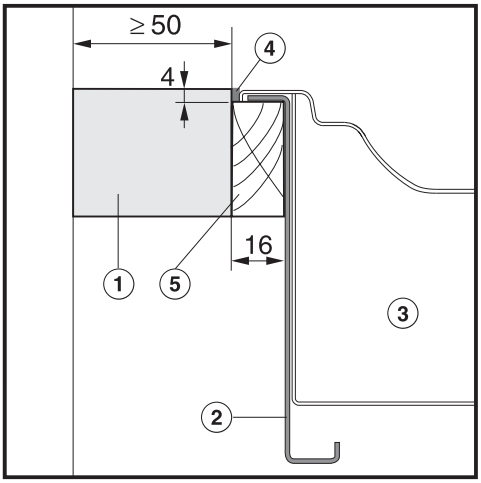
④ Gap

As the hob and worktop cut-out may differ, the size of the gap ④ can vary.

- Make the worktop cut-out according to the dimensions given in the building-in dimension diagrams. Remember to maintain a **minimum safety distance** (see "Safety instructions for installation").
- Fix the brackets ② supplied.
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ③ in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

For granite and marble worktops, only use silicone sealant that is specially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Solid wood and tiled worktops



① Worktop

② Fixing bracket (the fixing brackets hold the lower section when the upper section of the hob is removed).

③ Hob

④ Gap

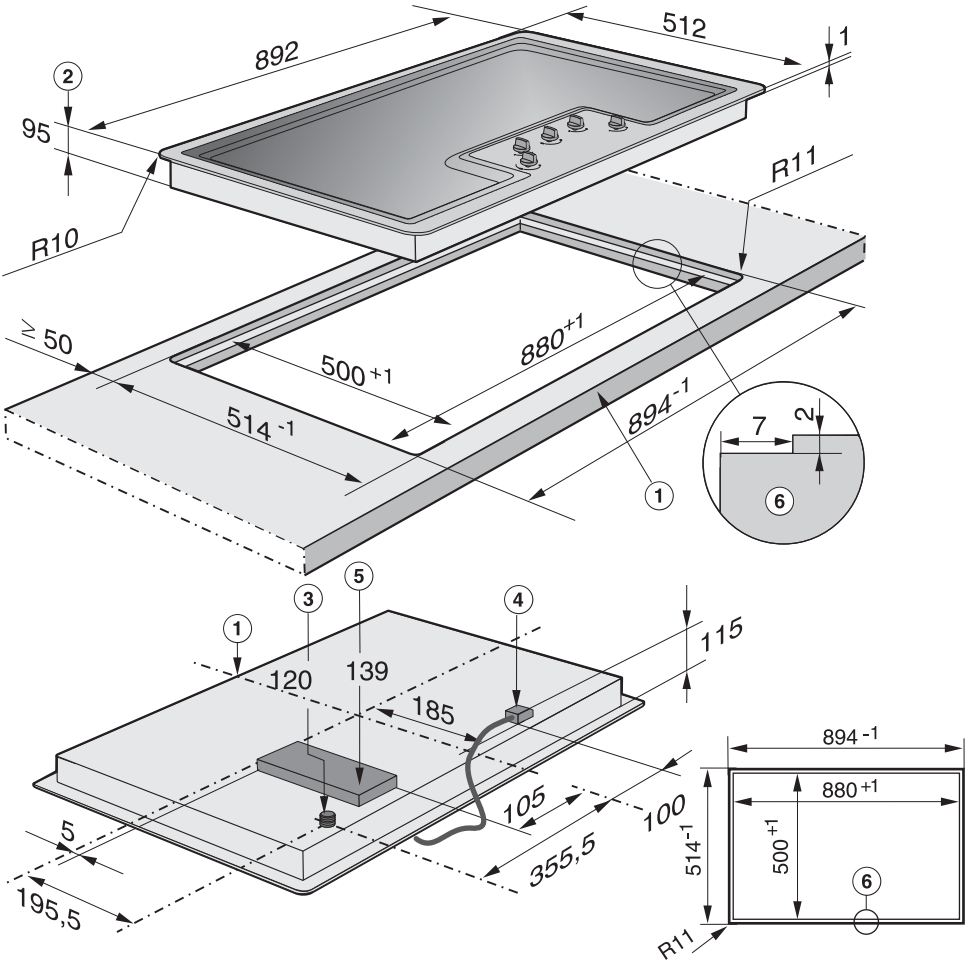
⑤ Wooden frame 16 mm (to be provided on site)

As the hob and worktop cut-out may differ, the size of the gap ④ can vary.

- Make the worktop cut-out according to the dimensions given in the building-in dimension diagrams. Remember to maintain a **minimum safety distance** (see "Safety instructions for installation").
- Fix the wooden frame ⑤ 4 mm below the top edge of the worktop (see diagram).
- Fix the brackets ② supplied.
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ③ in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ④ with a silicone sealant that is heat-resistant to at least 160 °C.

For granite and marble worktops, only use silicone sealant that is specially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Appliance and building-in dimensions



① Front

② Casing depth

③ Gas connection R 1/2 - ISO 7-1 (DIN EN 10226)

④ Electrical connection

⑤ Electronics housing 100 x 200 mm Max. building-in depth, including electronics housing, 139 mm

⑥ Stepped cut-out for granite or marble worktops

Please take careful note of the inset diagram for the cut-out dimensions for granite or marble worktops

Flush fit hobs are only suitable for installation in granite, marble, tiled or solid wood worktops. When using a worktop made from any other material, please check first with the worktop manufacturer that it is suitable for installing a flush fit hob.

This appliance requires a 900 mm wide base unit for installation.

The hob must be accessible from below for servicing purposes and to ensure that the seal around it is not dislodged.

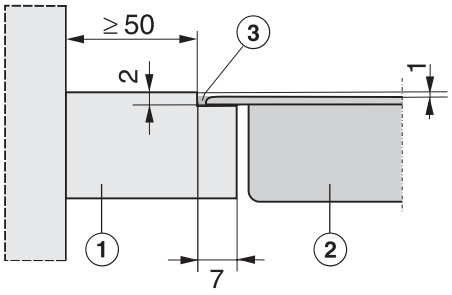
The hob may be fitted

– in a suitable cut-out in a granite or marble worktop.

– in a suitable cut-out in a tiled or solid wood worktop with a wooden support frame. The frame must be provided on site, and is not supplied with the appliance.

Installation

Granite and marble worktops



① Worktop

② Hob

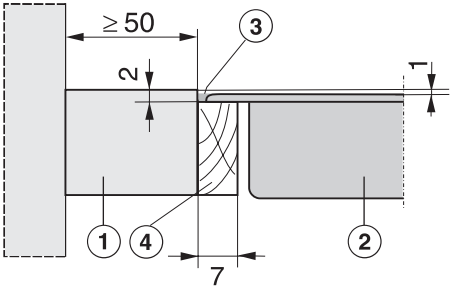
③ Gap

As the hob and worktop cut-out may differ, the size of the gap ③ can vary.

- Make the worktop cut-out according to the dimensions given in the building-in dimension diagrams. Remember to maintain a **minimum safety distance** (see "Safety instructions for installation").
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ② in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

For granite and marble worktops, only use silicone sealant that is specially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Solid wood and tiled worktops



① Worktop

② Hob

③ Gap

④ Wooden frame 7 mm (to be provided on site)

As the hob and worktop cut-out may differ, the size of the gap ③ can vary.

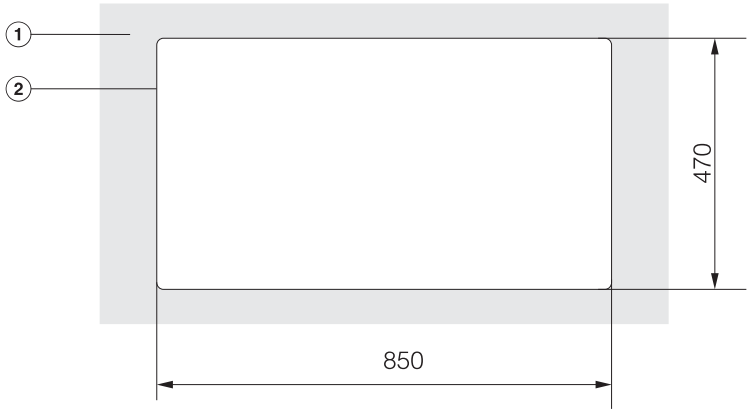
- Make the worktop cut-out according to the dimensions given in the building-in dimension diagrams. Remember to maintain a **minimum safety distance** (see "Safety instructions for installation").
- Fix the wooden frame ④ 4 mm below the top edge of the worktop (see diagram).
- Feed the hob connection cable down through the cut-out in the worktop.
- Centre the hob ② in the cut-out.
- Connect the hob to the mains (see "Electrical connection").
- Connect the appliance to the gas supply (see "Gas connection").
- Secure the appliance at the back and front using the fixings supplied. See "Securing the appliance".
- Check that the hob works.
- Seal the remaining gap ③ with a silicone sealant that is heat-resistant to at least 160 °C.

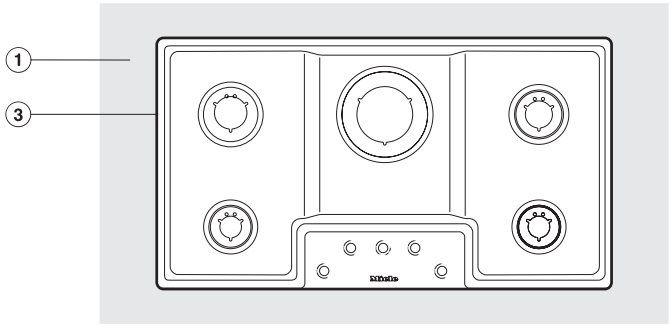
For granite and marble worktops, only use silicone sealant that is especially formulated for granite and marble, and observe the sealant manufacturer's instructions.

Building into a stainless steel worktop

This appliance can be welded into a stainless steel worktop. It is essential that after being welded, it is still recognisable as a Miele appliance.

⚠ Welding must be carried out by a Miele approved technician.





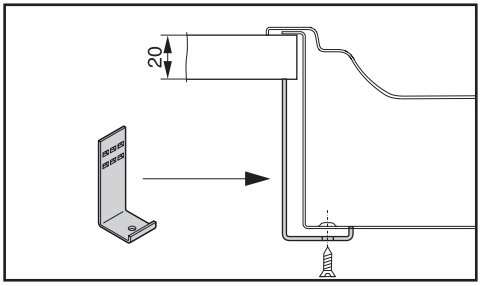
① Stainless steel worktop

② Lasered edge

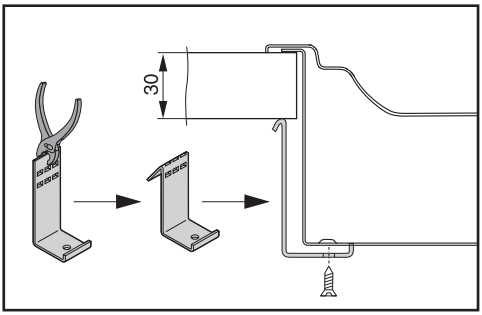
③ Welded edge

Secure the appliance as shown, using the fixings supplied.

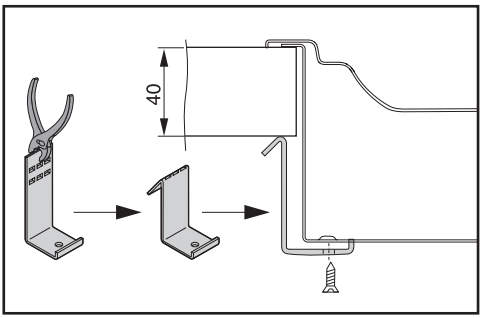
20 mm worktop



30 mm worktop



40 mm worktop



After installation

Check that all the burners are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

Electrical connection

All electrical work should be carried out by a suitably qualified and competent person in strict accordance with current local and national safety regulations (BS 7671 in the UK).

If the connection cable is damaged, it must be replaced by a suitably qualified electrician with a special connection cable of type H 05 V V-F (pvc insulated), available from Miele.

Installation, repairs and other work by unqualified persons could be dangerous. The manufacturer cannot be held liable for unauthorised work.

Ensure power is not supplied to the appliance until after installation or repair work has been carried out.

The appliance must only be operated when built-in. This is to ensure that all electrical parts are shielded. Live parts must not be exposed.

Do not connect the appliance to the mains electricity supply by an extension lead. These do not guarantee the required safety of the appliance.

Please make sure that the connection data quoted on the data plate match the household mains supply.

Connection should be made via a fused plug and switched socket or a double pole fused spur connection unit, or a suitable isolator (as appropriate) which complies with national and local safety regulations and the on/off switch should be easily accessible after the appliance has been built in.

If the switch is not accessible after installation (depending on country) an additional means of disconnection must be provided for all poles.

For extra safety it is advisable to protect the appliance with a suitable residual current device (RCD).

When switched off there must be an all-pole contact gap of at least 3 mm in the isolator switch (including switch, fuses and relays).

Important U.K.

The appliance is supplied for connection to a 230-240 V, 50 Hz supply with a 3-core cable.

The wires in the mains lead are coloured in accordance with the following code:

Green/yellow	= earth
Blue	= neutral
Brown	= live

WARNING
THIS APPLIANCE MUST BE EARTHED

Important

The electrical safety of this appliance can only be guaranteed when continuity is complete between the appliance and an effective earthing system, which complies with local and national regulations. It is most important that this basic safety requirement is present and tested regularly and if there is any doubt the electrical wiring in the home should be inspected by a qualified electrician. The manufacturer cannot be held liable for the consequences of an inadequate earthing system such as an electric shock.

The manufacturer cannot be held liable for damage which is the direct or indirect result of incorrect installation or connection.

Gas connection

⚠ Connection to the gas supply, or conversion from one type of gas to another, should only be undertaken by an approved and registered gas installer in strict accordance with local and national safety and building regulations (e.g. Gas Safe registered in the UK).

Every appliance should have its own easily accessible isolating valve and test point.

Check with your local gas supplier about the type of gas and its calorific value and compare this information with the type of gas quoted on the hob data plate.

This appliance is not connected to an exhaust flue. Please ensure it has adequate ventilation after installation.

The installer is responsible for ensuring that the appliance functions correctly when installed.

Depending on country, the hob is supplied ready for connection to natural or liquid gas (refer to label on the appliance).

United Kingdom:
GB II 2 H 3+ 20 mbar, 28-30/37 mbar

Ireland:
IE II 2 H 3+ 20 mbar, 28-30/37 mbar

Depending on country, a set of jets for conversion to an alternative type of gas may be included with the hob.

Please contact your dealer or the Miele Spare Parts Department for the appropriate conversion jets if necessary.

Conversion to another type of gas is described under "Conversion to another type of gas".

For any gas work in the UK always use a Gas Safe registered engineer.

Connection

The gas connection must be installed so that connection can be made either from inside or outside the kitchen unit, and the isolating valve must be easily accessible and visible (by opening one of the kitchen doors, if necessary).

After installing the appliance the gas burners have to be set for local conditions.

When the gas hob has been installed, it is essential to check that neither the gas pipe nor the electricity cable is in contact with hot parts of the appliance or hot gas exhaust, otherwise heat damage to the pipe and cable could occur.

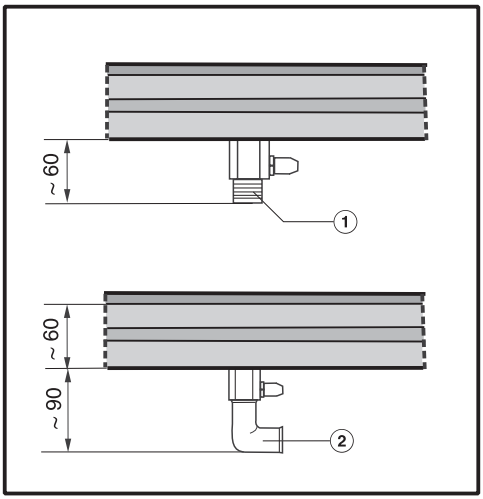
A test for possible leakages must be carried out after installation.

Safety regulations demand that a pressure test point is installed near a gas hob to allow an engineer to test the pressure, following servicing.

The appliance is supplied with an R 1/2" - ISO 7-1 (DIN EN 10226) gas connection point.

An appropriate rigid connection and isolating valve must be installed for final connection.

The gas connection must be so sited that it is not adversely heated when the appliance is in operation.



① Connection with test point specifically for GB

② Connection with test point specifically for GB and 90° angle

Burner ratings

Nominal rating

Burner	Gas type	High setting		Low setting
		kW	g/h	kW
Small burner	Natural gas H Liquid gas	1.00 0.95	- 69	0.250 0.300
Medium burner	Natural gas H Liquid gas	1.60 1.60	- 116	0.250 0.310
Large burner	Natural gas H Liquid gas	2.50 2.10	- 153	0.350 0.350
Extra large burner	Natural gas H Liquid gas	3.00 2.55	- 186	0.500 0.520
Wok	Natural gas H Liquid gas	4.50 4.20	- 306	0.230 0.300
Total	Natural gas H Liquid gas	12.60 11.40	- 830	- -

When converting to another type of gas, the main jets and the small jets on all burners have to be changed.

Screw in new jets appropriate to the type of gas, according to the following table.

Jet table

For U.K. and IE

	Main jet ∅	Small jet ∅
Natural gas		
Small burner	0.75	0.39
Medium burner	0.90	0.42
Large burner	1.11	0.42
Extra large burner	1.22	0.54
Wok	1.47 / No. 34	0.88 / 0.42
Liquid gas		
Small burner	0.54	0.27
Medium burner	0.67	0.27
Large burner	0.71	0.32
Extra large burner	0.77	0.40
Wok	0.98 / No. 7	0.60 / 0.23

The jet markings refer to 1/100 mm of the jet diameter.

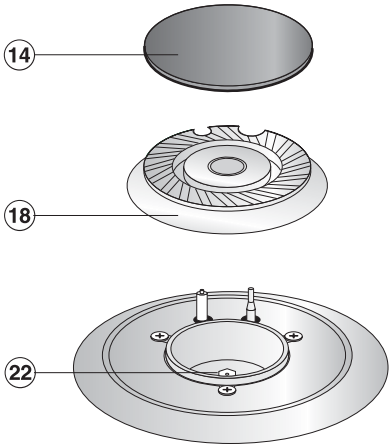
Conversion to another type of gas

Changing the jets

Disconnect the gas hob from the electricity supply by switching off at the socket and withdrawing the plug, by disconnecting the mains fuse or by switching off at the isolator.

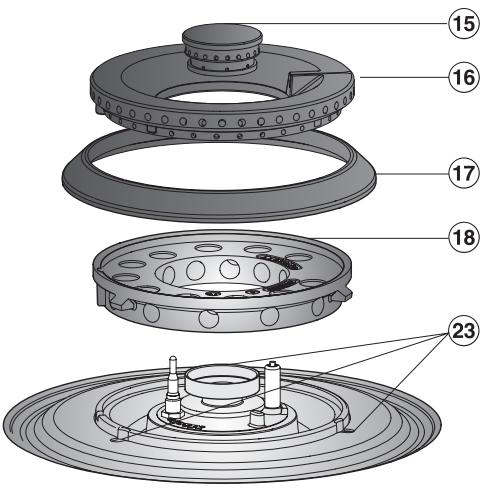
To change the main jets

Small, medium, large and extra large burners

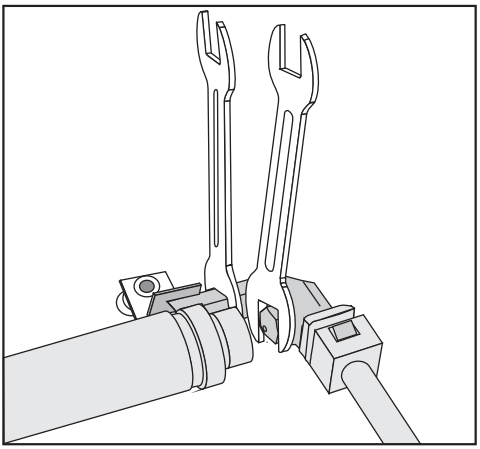


- Remove the pan support, burner cap ⑭ and burner head ⑱.
- Using an M7 socket spanner, unscrew the main jet ㉒.
- Screw in the new the main jet.
- Secure the jet against inadvertent loosening with sealing wax.

Wok burner



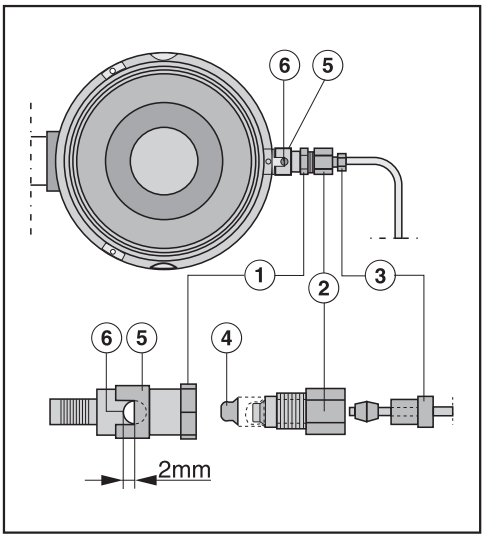
- Remove burner caps ⑮ ⑯, burner ring ⑰ and burner head ⑱.
- Remove the controls.
- Loosen screws ㉓, and remove the burner base.



- Whilst counterholding it in place with an SW 13 spanner, unscrew the main jet anti-clockwise from its housing using an SW 10 spanner (see illustration).
- Screw in the new main jet, once again using the spanner to counterhold.
- Secure the jet against inadvertent loosening with sealing wax.

Conversion to another type of gas

To change the jet for the inner burner



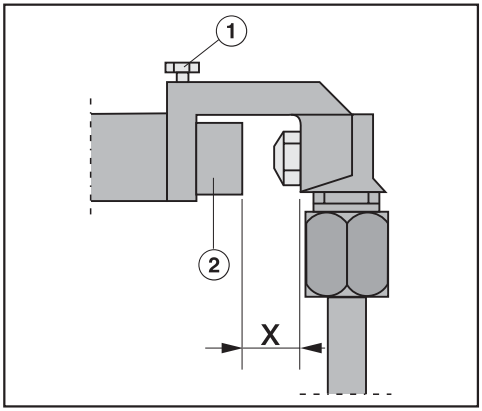
④ Jet disc (main jet for the inner burner)

⑤ Air intake

⑥ Vent

- Whilst counterholding it in place with an SW 12 spanner, remove screw ③ from screw fitting ② using an SW 8 spanner.
- Whilst counterholding it in place with an SW 12 spanner, remove screw fitting ② from fitting ① with another SW 12 spanner.
- Take out the jet disc ④ held in ①, and replace with the correct jet disc (see jet table).
- Adjust air intake ⑤ until the two vents ⑥ have a 2 mm gap as illustrated.
- Reassemble the parts in the reverse order.

To check the first intake of air



① Retaining screw

② Air intake

Gap X **must** measure:
For natural gas: 6 mm
For liquid gas: 13 mm

To adjust gap X:

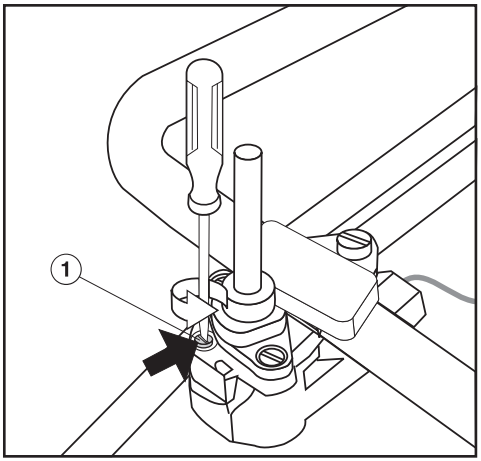
- Loosen the retaining screw ①, adjust the air intake ②, and tighten the retaining screw ① again.

To change the small jets

To change the small jets, the burner securing screws must first be loosened and the upper section of the appliance removed.

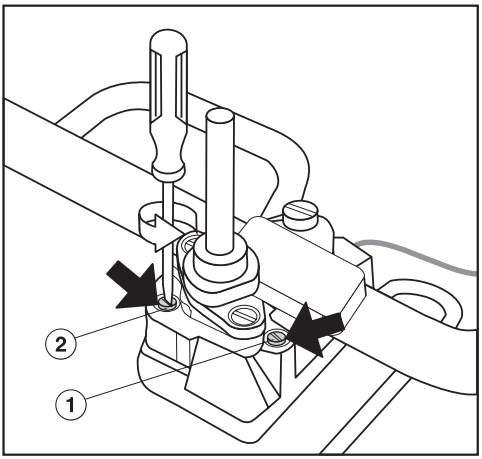
- Pull off the controls.
- Then lift off the upper section.

Small, medium, large and extra large burners



- Using a small screwdriver, unscrew small jet ① in the gas fitting.
- Pull out the jet with a pair of pliers.
- Fit the correct jet securely (see jet table).
- Finally, secure the jets against inadvertent loosening with sealing wax.

Wok burner



① Small diameter jet
(e.g. for liquid gas: 0.23)

② Large diameter jet
(e.g. for liquid gas: 0.60)

- Using a small screwdriver, unscrew the two small jets ① and ② in the gas fitting.
- Pull out the jets with a pair of pliers.
- Fit the correct jets securely (see jet table).
- Finally, secure the jets against inadvertent loosening with sealing wax.

Function test

Carry out a gas leakage test. Reassemble the hob in the reverse order. Ignite all the burners to check that they are operating correctly.

The flame must not go out on the lowest setting, or when the control is turned quickly from a high to a low setting.

On the highest setting, the flame must have a distinctive and visible core.

Stick the label supplied with the jets above the label stating the type of gas being used.

After sales service, data plate, guarantee

In the event of any faults which you cannot remedy yourself, or if the appliance is under guarantee, please contact:

– Your Miele dealer, or

– the Miele Service Department (see back cover for address).

Please note that telephone calls may be monitored and recorded to improve our service.

When contacting Miele, please quote the model and serial number of your appliance. These are given on the data plate.

N.B. A call-out charge will be applied for service visits where the problem could have been resolved as described in these instructions.

Space in which to stick the extra data plate supplied with the appliance. Ensure that the model number is the same as the one on the front of these instructions.

Guarantee

For information on the appliance guarantee specific to your country please contact Miele. See back cover for contact details.

In the U.K. your appliance is guaranteed for 2 years from the date of purchase. However, you must activate your cover by calling 0845 365 6640 or registering online at www.miele.co.uk

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